



**Delicious
Recipes**

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White Chicken Chili

INGREDIENTS

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| 2 chicken breasts | 2 tsp cayenne pepper |
| ½ yellow onion, diced | salt and freshly ground black pepper to taste |
| 1 tbsp olive oil | 1 (8 oz) block light cream cheese, cut into small cubes |
| 1 tbsp garlic, finely minced | ½ cup frozen or fresh corn |
| 3 cups chicken stock | 1 (15 oz) can cannellini beans |
| 1 fresh jalapeno, deseeded and diced | 1 tbsp fresh lime juice |
| 1 tbsp cumin | 2 tbsp chopped fresh cilantro, plus more for serving |
| 2 tsp paprika | Tortilla chips or strips, monterey jack cheese, sliced avocado for serving (optional) |
| 2 tsp dried oregano | |
| 1 tbsp ground coriander | |

DIRECTIONS

1. Heat olive oil in a large pot over medium-high heat. Season your chicken breast with salt and pepper and place in the pot to sear both sides until golden brown, about 5-7 minutes.
2. Once ready, remove chicken breasts and set aside to cool.
3. In the same pot, add onions, garlic and green chilies, and stir until onions are translucent.
4. Add all the spices and stir to until combined and fragrant, about 7-10 minutes.
5. Add your chicken broth, beans and let simmer and let simmer for 5-10 minutes.
6. Meanwhile, begin shredding your chicken breasts into strips and place back into the soup.
7. Begin adding cream cheese, lime juice and corn, and stir until smooth.
8. Once smooth, begin plating into bowls. Garnish with shredded cheese, cilantro, avocado and tortilla chips to serve.